



SWEET CHILI BEEF & CABBAGE STIR-FRY

with Rice, Cashews & Crispy Fried Onions

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 860

BUST OUT 2 PERSON | 4 PERSON

- Large pan
- Medium bowl
- Plastic wrap

- Butter
Contains: Milk
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

1 PREP



½ oz | 1 oz
Cashews
Contains: Tree Nuts

2 COOK STIR-FRY



10 oz | 20 oz
Ground Beef



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Red Cabbage
and Carrot Mix



1 oz | 2 oz
Sweet Thai Chili
Sauce



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Soy,
Wheat, Sesame



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat

3 FINISH & SERVE



1 | 2
Microwavable Rice



1 | 2
Crispy Fried
Onions
Contains: Wheat

- **Wash and dry produce.**
- Roughly chop **cashews**.

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef***, **garlic powder**, a **pinch of salt**, and **pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **cabbage and carrot mix**, **chili sauce**, **sweet soy glaze**, **ponzu**, and **¼ cup water (½ cup for 4 servings)**. Continue to cook, stirring occasionally, until sauce has thickened and cabbage is tender, 2-3 minutes. **TIP: If sauce seems too thick, stir in a splash of water.**

- Massage **rice** in package to break up grains; open package and transfer to a medium microwave-safe bowl. Add **3 TBSP water (6 TBSP for 4 servings)** and cover tightly with plastic wrap. Microwave for 90 seconds. Carefully uncover and add **½ TBSP butter (1 TBSP for 4)**; stir until butter has melted. **TIP: Microwave times may vary.**
- Divide rice and **stir-fry** between shallow bowls in separate sections. Top stir-fry with **crispy fried onions** and **cashews**. Serve.



*Ground Beef is fully cooked when internal temperature reaches 160°.